WSET Level 3 Award in Wines

A world of knowledge

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Session 12

Premium white wines of New Zealand, South Africa, Australia, USA and Canada

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White grape varieties

- Sauvignon Blanc
- Chenin Blanc
- Riesling
- Chardonnay
- Vidal

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Premium white wine regions

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Systematic Approach to Tasting

APPEARANCE		
Intensity		pale – medium – deep
Colour	*white*	lemon-green – lemon – gold – amber – brown
	rosé	pink – salmon – orange
	red	purple – ruby – garnet – tawny – brown

NOSE	
Intensity	light – medium(-) – medium – medium(+) – pronounced
Aroma characteristics	
Primary	
Secondary	
Tertiary	
Development	youthful – developing – fully developed – tired/past its best

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Systematic Approach to Tasting

PALATE	
Sweetness	dry – off-dry – medium-dry – medium-sweet – sweet – luscious
Acidity	low – medium(-) – medium – medium(+) – high
Tannin	low – medium(-) – medium – medium(+) – high
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Body	light – medium(-) – medium – medium(+) – full
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Flavour characteristics	
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Tertiary	
Finish	short – medium(-) – medium – medium(+) – long

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Systematic Approach to Tasting

CONCLUSIONS ASSESSMENT OF QUALITY				
Quality level	faulty – poor – acceptable – good – very good – outstanding			
Balance				
Length				
Intensity				
Complexity				
Level of readiness for drinking / potential for aging	too young	can drink now, but has potential for ageing	drink now: not suitable for ageing or further ageing	too old

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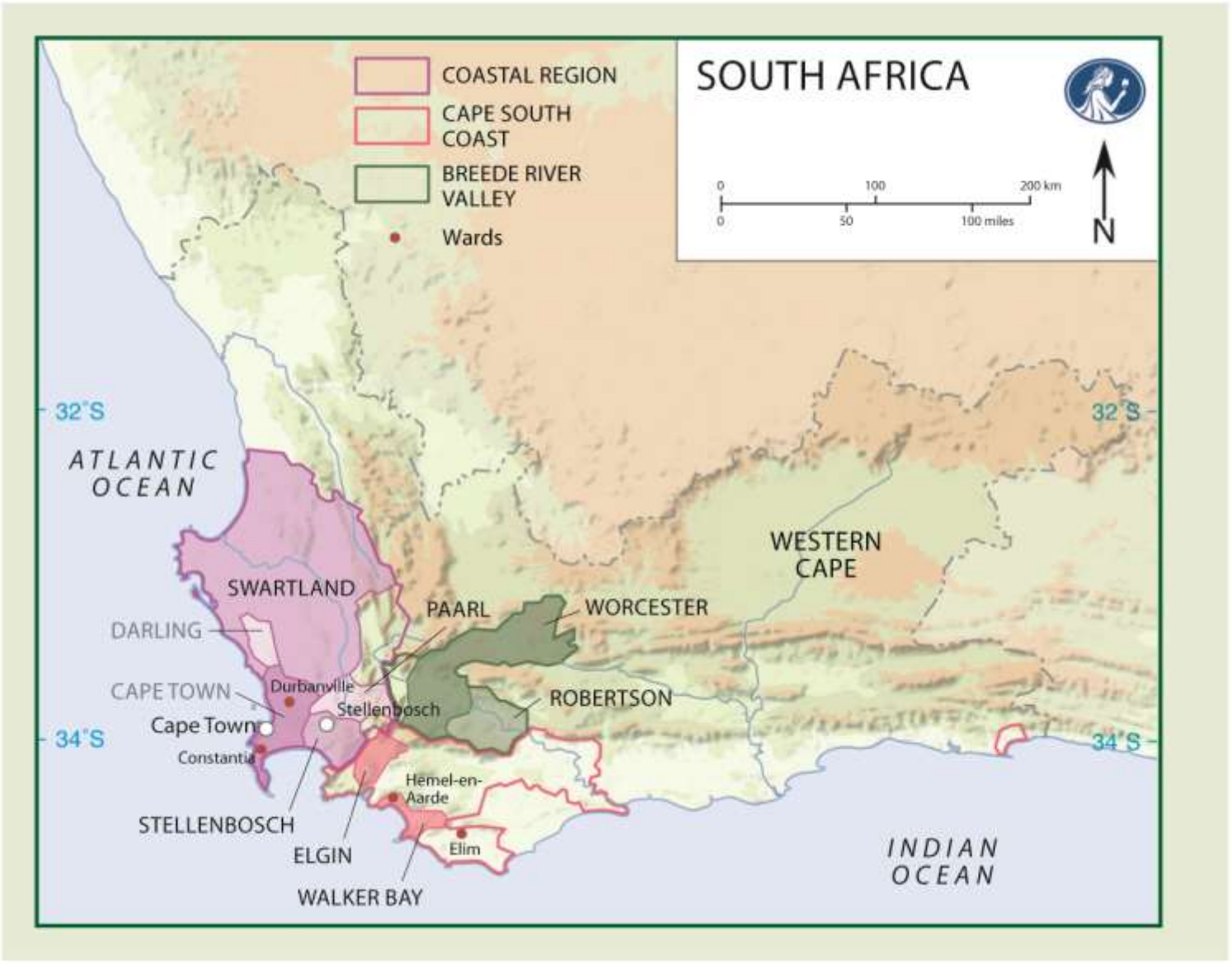
Premium white wine regions



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Premium white wine regions of Australia

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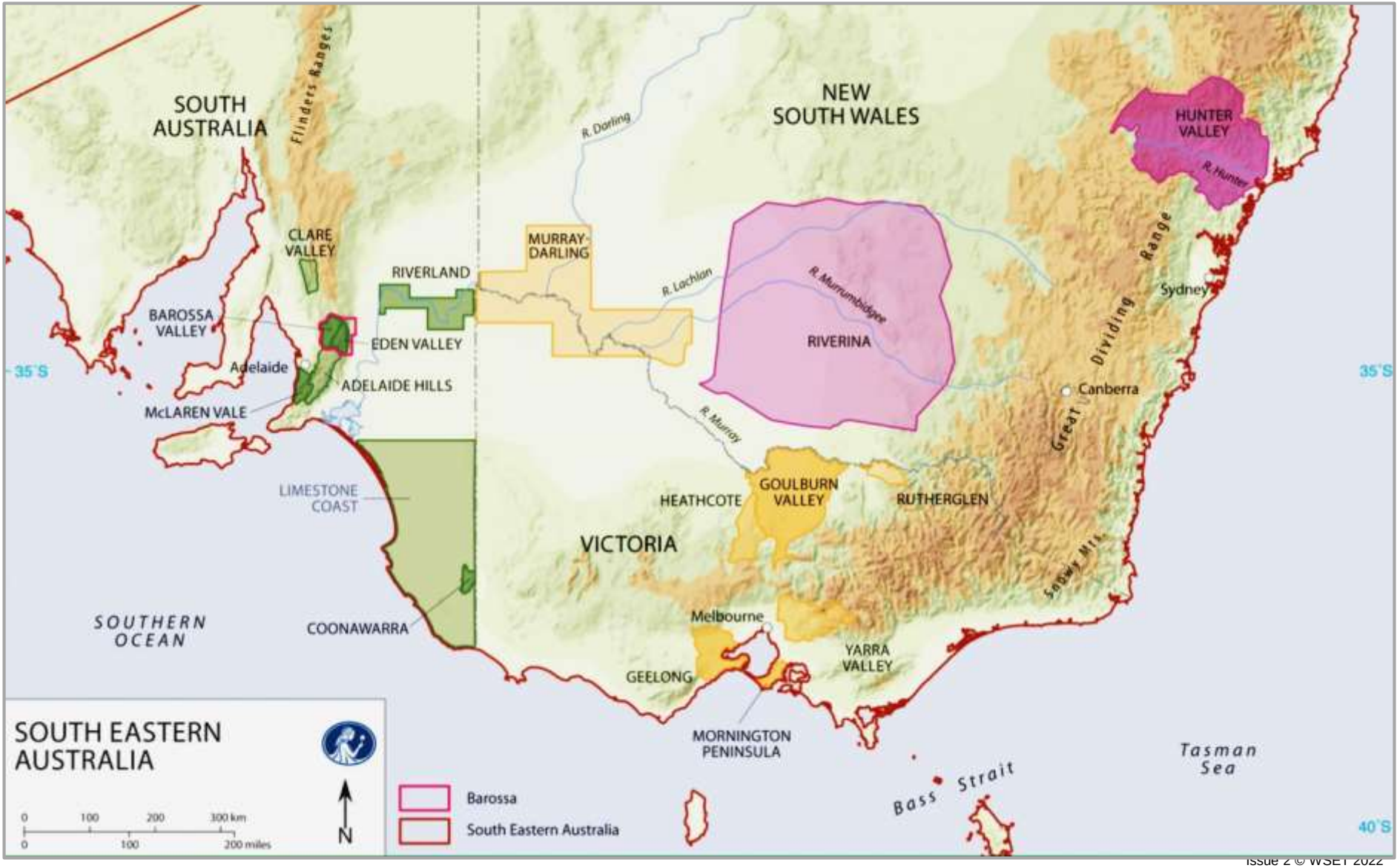
Premium white wine regions of Australia



South Australia

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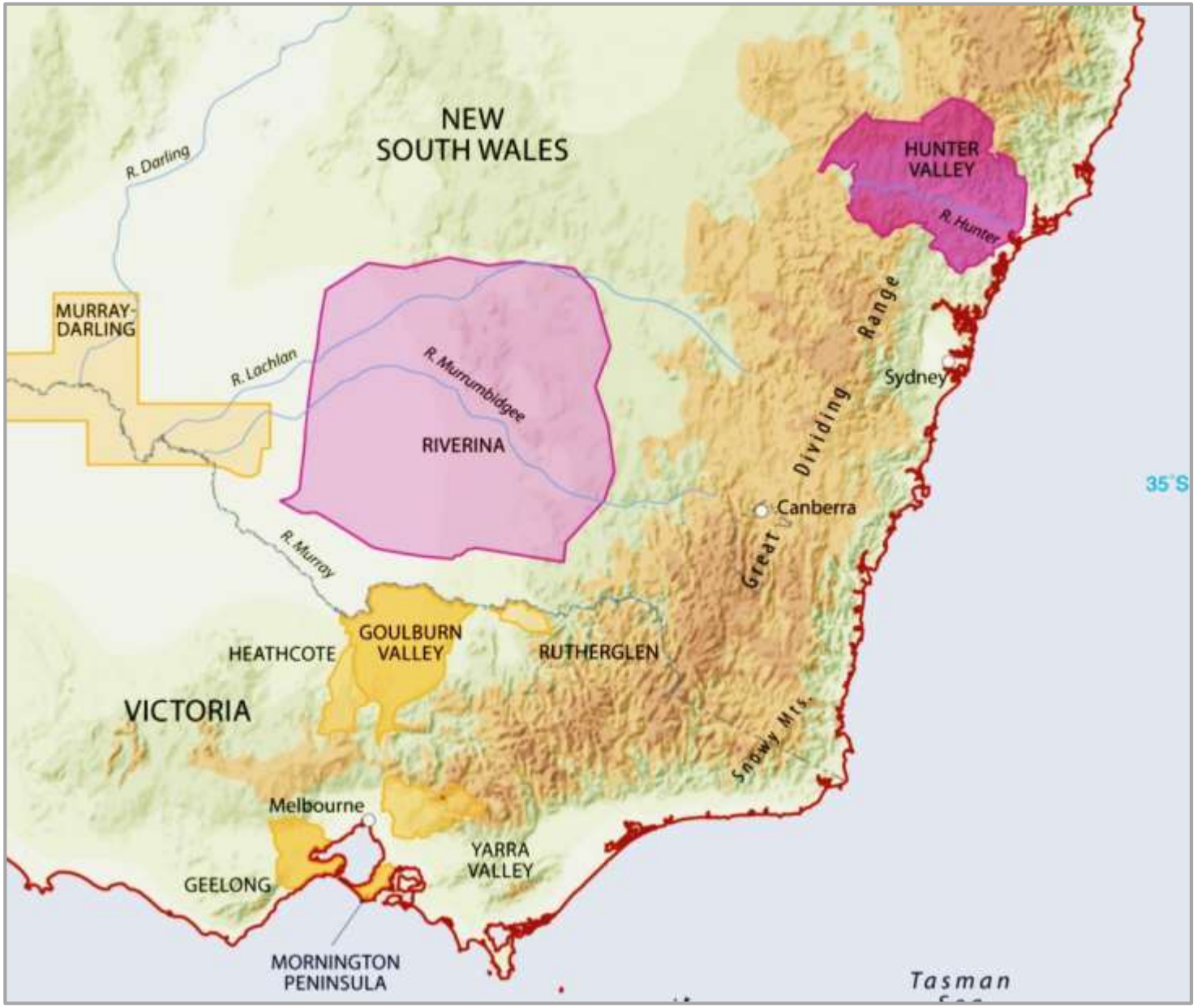
Victoria


NEW SOUTH WALES
R. Darling
HUNTER VALLEY
R. Hunter
MURRAY-DARLING
R. Lachlan
R. Murrumbidgee
RIVERINA
Great Dividing Range
Sydney
35°S
Canberra
R. Murray
GOULBURN VALLEY
HEATHCOTE
RUTHERGLEN
VICTORIA
Snowy Mts.
Melbourne
YARRA VALLEY
GEELONG
MORNINGTON PENINSULA
Tasman

WESTERN AUSTRALIA
0
100
200 km
0
50
100 miles
Perth
INDIAN OCEAN
Darling Range
WESTERN AUSTRALIA
MARGARET RIVER
FRANKLAND RIVER
MOUNT BARKER
GREAT SOUTHERN
Albany
SOUTHERN OCEAN

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Coast Ranges
Sierra Nevada
Sacramento Valley
NEVADA
40°N
MENDOCINO
ANDERSON VALLEY
ALEXANDER VALLEY
NAPA VALLEY
DRY CREEK VALLEY
NAPA
SONOMA
SONOMA COAST
LODI
38°N
RUSSIAN RIVER VALLEY
LOS CARNEROS
San Francisco
CALIFORNIA
SANTA CRUZ MOUNTAINS
San Joaquin Valley
MONTEREY
36°N
PACIFIC OCEAN
MONTEREY
PASO ROBLES
SAN LUIS OBISPO
SANTA MARIA VALLEY
SANTA BARBARA
34°N
Los Angeles
CALIFORNIA
0 50 100 150 km
N

California – North Coast

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California – Central Coast

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Pacific North West

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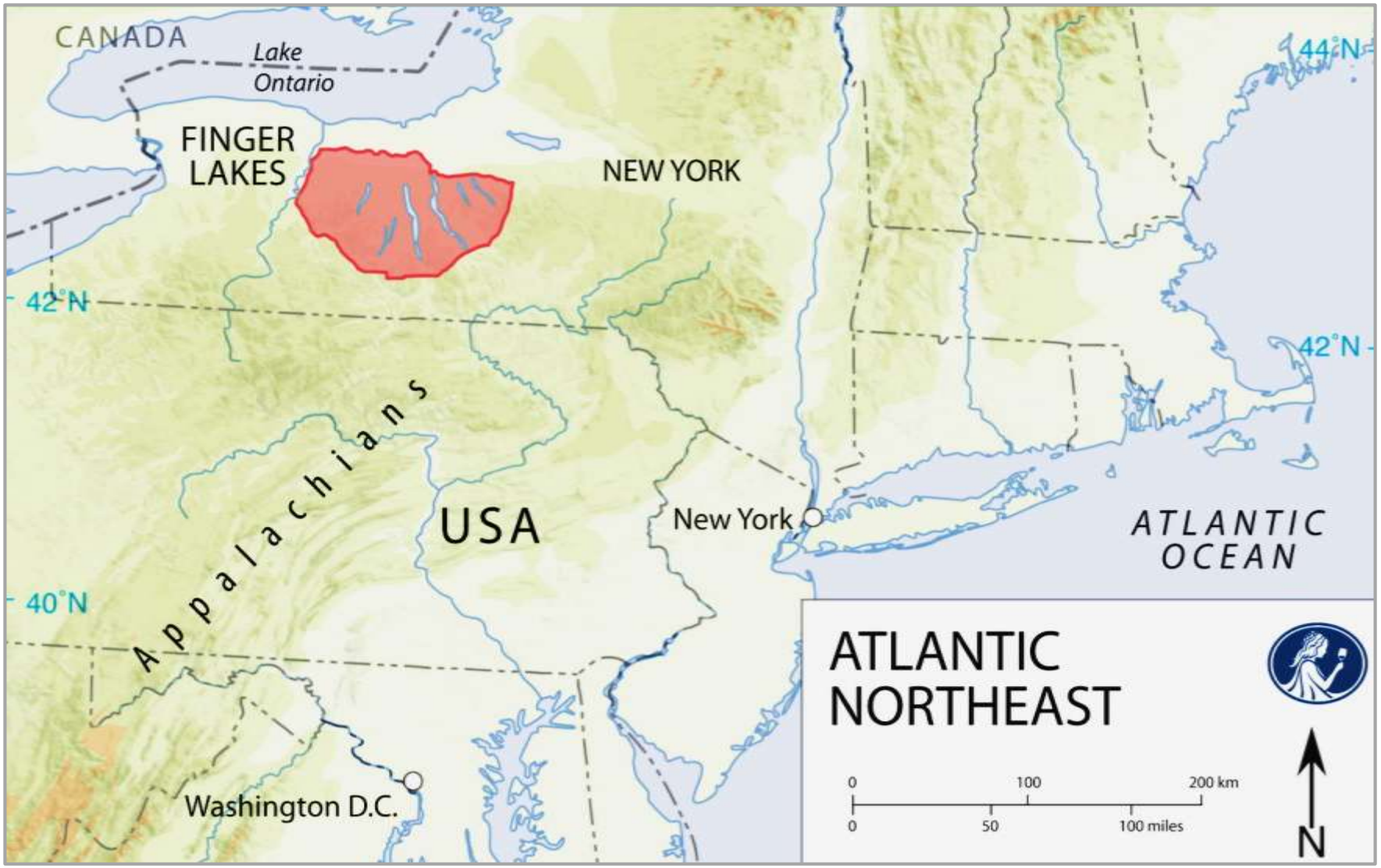
New York State



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Canada

CANADA
OKANAGAN VALLEY
Vancouver
USA
0 100 km
0 50 miles
Toronto
CANADA
Lake Ontario
NIAGARA PENINSULA
Lake Erie
USA
0 20 km
0 10 miles
BRITISH COLUMBIA
Hudson Bay
CANADA
OKANAGAN VALLEY
Rocky Mountains
50°N
Vancouver
PACIFIC OCEAN
ONTARIO
Toronto
NIAGARA PENINSULA
UNITED STATES OF AMERICA
ATLANTIC OCEAN
40°N
CANADA
0 500 1000 km
0 250 500 miles
N

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